

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date	12/19/18
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration	11/30/2018
Establishment Missy's Arcade Restaurant		Location 116 Diamond St		Phone 814-827-8110	
License / Permit #	Contact/Permit Holder Melissa Wescoat	Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input type="radio"/> RS <input checked="" type="radio"/>	Risk Category High <input checked="" type="radio"/> Medium <input type="radio"/> Low <input type="radio"/>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable				Mark "X" in appropriate box for COS and/or R COS = corrected on-site during inspection R = repeat violation								
Compliance Status			COS	R	Compliance Status			COS	R			
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature							
1	IN <input checked="" type="radio"/> OUT <input type="radio"/>	Certification by accredited program, compliance with Code, or correct responses			16	IN	OUT	N/A	N/O	Proper cooking time & temperatures		
					17	IN	OUT	N/A	N/O	Proper reheating proc for hot holding		
Employee Health					18	IN	OUT	N/A	N/O	Proper cooling time & temperatures		
2	IN	OUT	Management awareness; policy present		19	IN	OUT	N/A	N/O	Proper hot holding temperatures		
3	IN	OUT	Proper use of reporting, restriction & exclusion		20	IN	OUT	N/A	N/O	Proper cold holding temperatures		
Good Hygienic Practices					21	IN	OUT	N/A	N/O	Proper date marking & disposition		
4	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use	22	IN	OUT	N/A	N/O	Time as public health control; proc & rec		
5	IN	OUT	N/O	No discharge from eyes, nose, and mouth								
Preventing Contamination by Hands					Consumer Advisory							
6	IN	OUT	N/O	Hands clean & properly washed	23	IN	OUT	N/A		Consumer advisory provided for raw or undercooked foods		
7	IN	OUT	N/A	N/O	Highly Susceptible Populations							
8	IN <input checked="" type="radio"/> OUT <input type="radio"/>		Adequate handwashing facilities supplied & accessible		24	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered		
Approved Sources					Chemical							
9	IN	OUT		Food obtained from approved source	25	IN	OUT	N/A		Food additives: approved & properly used		
10	IN	OUT	N/A	N/O	26	IN	OUT	N/A		Toxic substances properly identified, stored & used		X
11	IN	OUT		Food in good condition, safe & unadulterated	Conformance with Approved Procedures							
12	IN	OUT	N/A	N/O	27	IN	OUT	N/A		Compliance with variance, specialized process, & HACCP plan		
Protection from contamination					Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.							
13	IN	OUT	N/A	Food separated & protected								
14	IN	OUT	N/A	Food-contact surfaces: cleaned & sanitized								
15	IN	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food								

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation									
			COS	R				COS	R
Safe Food and Water					Proper Use of Utensils				
28		Pasteurized eggs used where required			41		In-use utensils: properly stored		
29		Water & ice from approved source			42	X	Utensils, equip & linens: properly stored, dried & handled		
30		Variance obtained for specialized processing methods			43		Single-use & single-service articles: properly stored & used		
Food Temperature Control					44		Gloves used properly		
31		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
32		Plant food properly cooled for hot holding			45		Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33		Approved thawing methods used			46	X	Warewashing facilities: installed, maintained, used: test strips		
34		Thermometers provided & accurate			47		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
35		Food properly labeled; original container			48		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					49		Plumbing installed; proper backflow devices		
36		Insects, rodents & animals not present; no unauthorized persons			50		Sewage & waste water properly disposed		
37		Contamination prevented during prep, storage & display			51	X	Toilet facilities: properly constructed, supplied & cleaned		
38		Personal cleanliness			52		Garbage & refuse properly disposed; facilities maintained		
39		Wiping cloths: properly used & stored			53	X	Physical facilities installed, maintained & clean		
40		Washing fruits & vegetables			54		Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____
 Inspector (Signature) _____

Follow-up: YES ☐ NO ☒ (Circle one)

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH	GREASE TRAP INSTALLED Yes No	Date <u>12/19/18</u>
Establishment Missy's Arcade Restaurant	Address/City/State/Zip Code 116 Diamond St	Phone 814-827-8110

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Gravy	144° F				
Soup	152° F				
Ready-to-eat	38° F				
Pic case	41° F				
Freezer	07° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
1	Current FEC not posted in public view. Owner has a current waiver card and will post it until duplicate is received. (Correct)
8	Dedicated Handwash sink is not used as such. (Correct)
26	OTC medical supplies stored on shelf above food prep table on which the slicer sits. (Correct)
42	Clean plates are stored underneath or around on shelf behind work table. Food particles observed in plates.
46	No chemical test strips available to monitor sanitizer levels.
51	Restroom door which opens into dining area not provided with self-closing device.
53	Heavy grease and food build-up on exhaust hood above grill.

Person in Charge (Signature) <u><i>Missy Descoat</i></u>	Date: <u>12/19/18</u>
Inspector (Signature) <u><i>[Signature]</i></u>	Date: <u>12/19/18</u>